

3721

**TRANSMITTAL LETTER
(General - Patent Pending)**

Docket No.
STEU-3250

In Re Application Of: **Thomas D. Taggart et al.**

Serial No. 09/871,078	Filing Date 05/31/2001	Examiner Tawfik, Sameh	Group Art Unit 3721
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Title: **METHOD AND APPARATUS FOR ASEPTIC PACKAGING**

TO THE COMMISSIONER OF PATENTS AND TRADEMARKS:

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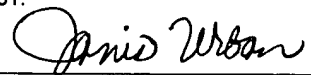
in the above identified application.

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Dated: **7/9/2002**

**Arlen L. Olsen
Reg. No. 37,543
Schmeiser, Olsen & Watts
3 Lear Jet Lane, Suite 201
Latham, NY-12110
(518) 220-1850**

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DOCKET NO.: STEU-3250

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Thomas D. Taggart

Examiner: Tawfik, S.

Serial No.: 09/871,078

Art Unit: 3721

Filed: 05/31/2001

For: **METHOD AND APPARATUS FOR ASEPTIC PACKAGING**

Commissioner for Patents
U.S. Patent and Trademark Office
P.O. Box 2327
Arlington, VA 22202

REQUEST FOR RECONSIDERATION

Sir:

In response to the Final Office Action mailed on May 20, 2002, the pending claims remain as follow:

20. (Original) A method for automatically aseptically bottling aseptically sterilized foodstuffs comprising the steps of:

providing a plurality of bottles;

aseptically disinfecting the bottles at a rate greater than 100 bottles per minute; and

aseptically filling the bottles with aseptically sterilized foodstuffs.

22. (Original) A device for automatically aseptically bottling aseptically sterilized foodstuffs comprising:

means for providing a plurality of bottles;

means for aseptically disinfecting the bottles at a rate greater than 100 bottles per minute; and

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means for aseptically filling the bottles with aseptically sterilized foodstuffs.

35. The method according to claim 20, wherein the plurality of bottles are made from a glass.

36. The method according to claim 20, wherein the plurality of bottles are made from a plastic.

37. The method according to claim 36, wherein the plastic is selected from the group: polyethyleneterephthalate, and high density polyethylene.

38. The method according to claim 20, wherein the aseptic filling is at a rate greater than 100 bottles per minute.

39. The method according to claim 20, further including capping the bottle with an aseptically disinfected lid.

40. The method according to claim 20, wherein the disinfecting the bottles is with hot hydrogen peroxide spray.

41. The method according to claim 40, wherein the aseptically disinfecting the bottles includes an application of the hot hydrogen peroxide spray for about 1 second into an interior of the bottle and an activation and removal of the hot hydrogen

peroxide using hot aseptically sterilized air for about 24 seconds.

42. The method according to claim 20, further including a feedback control system for maintaining aseptic bottling conditions.

43. The method according to claim 40, wherein the aseptically disinfecting the bottles includes an application of the hot hydrogen peroxide spray for about 1 second onto an outside surface of the bottle and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

44. The method according to claim 20, wherein the step of aseptically filling the bottles further comprises: filling the aseptically disinfected bottling at a rate greater than 360 bottles per minute.

45. The method according to claim 20, wherein the aseptically sterilized foodstuffs are sterilized to a level producing at least a 12 log reduction in *Clostridium botulinum*.

46. The method according to claim 20, wherein the aseptically disinfected plurality of bottles are sterilized to a level producing at least a 6 log reduction in spore organisms.

47. The method according to claim 40, wherein a residual level of hydrogen peroxide is less than .5 PPM.

48. The device according to claim 22, wherein each bottle has an opening size to height ratio of less than one.

49. The device according to claim 22, wherein the plurality of bottles are made from a glass.

50. The device according to claim 22, wherein the plurality of bottles are made from a plastic.

51. The device according to claim 50, wherein the plastic is selected from the group: polyethylene terephthalate and high density polyethylene.

52. The device according to claim 22, wherein the means for aseptically disinfecting the bottles further includes means for disinfecting an interior of the bottles with a hot hydrogen peroxide spray.

53. The device according to claim 52, wherein the means for disinfecting an interior of the bottles includes an application of the hot hydrogen peroxide spray for about 1 second and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

54. The device according to claim 22, further including means for feedback control for maintaining aseptic bottling conditions.

55. The device according to claim 22, wherein means for aseptically disinfecting is provided by one of the group: hydrogen peroxide and oxonia.

56. The device according to claim 22, wherein means for aseptically disinfecting the bottles includes disinfecting an outside surfaces of the bottles with hydrogen peroxide.

57. The device according to claim 56, wherein the disinfecting the outside surfaces includes about 1 second for the application of the hot hydrogen peroxide spray and about 24 seconds for an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air.

58. The device according to claim 22, wherein the means for aseptically disinfecting the bottles further comprises: aseptically disinfecting the bottles at a rate greater than 360 bottles per minute.

59. The device according to claim 22, wherein the means for aseptically filling the bottles further comprises: aseptically filling the bottles at a rate greater than 100 bottles per minute.